



BOILED CHAYOTES READY TO SERVE WITH BUTTER.

(Chayota edulis Jacq.)

The chayote, a southern vegetable belonging to the same family as the cucumber and squash, produces its pear-shaped fruits in the fall and, in the far South, sometimes also in the late spring. In flavor the chayote is more delicate than summer squash or vegetable marrow and in texture it is much superior to either. A number of excellent dishes are prepared from it. For "battered chayotes," as shown in the above illustration, the fruits are sliced about three-quarters of an inch thick, crosswise through the seed, and pared. They are boiled until tender in just enough salted water to cover, then drained and placed in a serving dish with butter on the top slices, so it will melt over the lower ones. The boiled chayotes also may be diced and used in salads or served with a cream sauce. Most delicious sweet pickles are made from partly cooked chayotes. (Photographed by E. L. Crandall, Photographic Laboratory, March 20, 1923; P28150FS.)